Cookie Crumble

Cookie crumble is a favorite ice cream that can be made from a variety of ingredients. Use previously baked and cooled gluten free cookies, brownies, or even runny fudge to give this ice cream various colors, flavors, and textures. Make it interesting. Add butterscotch fudge and chocolate brownie together in the ice cream. Mix well. If it becomes soupy while mixing, place back in the freezer for a few minutes to firm back up. Or, make it before dinner, refreeze it, and enjoy as an evening treat. This is a good way to make it if you have low dexterity.

Pre Cook Preparation:
- A. Timer set to the time to begin preparation
- B. Stay with ice cream to stir

Meal Adaptations:

Physical Accommodations:
- Electric mixer
- Large handled mixing spoons

Visual Accommodations:
- Easily identifiable labeled ingredients
- Brightly colored measuring cups, spoons, and bowls

Potential Food Allergy or Intolerance:
- Ice cream (gluten, lactose)

Meatless Preparation Avoid:
- Ice cream
- Substitute with: _____

Utensils:
- Bowl
- Spoon
- Pan: None

Ingredients:

Meat: None

Vegetables: None

Other ingredients:
- 1/4 cup of crumbled brownies (gluten free), or
  - 1/4 cup crumbled cookies (gluten free)
- 1/4 cup runny fudge
- 2 cups of vanilla ice cream (almond or soy)

Preparation time: 5 minutes

Preparation:

1. Scoop 2 cups of vanilla ice cream into a bowl.
2. Add 1/4 cup of crumbled brownies (gluten free), or
   1/4 cup crumbled cookies (gluten free)
   1/4 cup runny fudge
3. Stir well.

Cook Temperature: None

Cook Time: None

Servings: 1

Storage Solutions: Round containers in individual servings

- **Counter safe: A few minutes**
- **Fridge safe: None**
- **Freezer safe: 1 to 2 months * Per What's Cooking America Storage Chart link in Resources**

Reheat Instructions: None